

## CLAIMS

1. An acidic emulsified mayonnaise-like food comprising an esterified compound composed of a starch or a hydrolysate thereof and an alkenylsuccinic acid, and a thickening polysaccharide, wherein the content of protein is less than 0.5% by mass.
- 10 2. The acidic emulsified mayonnaise-like food according to claim 1, further comprising an edible fat and oil, edible vinegar, salt and seasoning.
- 15 3. The acidic emulsified mayonnaise-like food according to claim 1 or 2, wherein the content of the esterified compound is 0.1 to 5.0% by mass of the total mass of the acidic emulsified mayonnaise-like food.
- 20 4. The acidic emulsified mayonnaise-like food according to any one of claims 1 to 3, wherein the content of the thickening polysaccharide is 0.01 to 2.5% by mass of the total mass of the acidic emulsified mayonnaise-like food.
- 25 5. The acidic emulsified mayonnaise-like food

according to any one of claims 1 to 4, wherein the mass ratio of the esterified compound to the thickening polysaccharide [ (mass of the esterified compound) : (mass of the thickening polysaccharide) ] 5 is from 2:1 to 10:1.

6. The acidic emulsified mayonnaise-like food according to any one of claims 1 to 5, wherein the esterified compound is an esterified compound 10 composed of potato starch or a hydrolysate thereof and an alkenylsuccinic acid and has a degree of substitution of ester groups from 0.005 to 0.020.

7. The acidic emulsified mayonnaise-like food 15 according to any one of claims 1 to 5, wherein the esterified compound consists of an esterified compound composed of potato starch or a hydrolysate thereof and an alkenylsuccinic acid, and an esterified compound composed of waxy cornstarch or 20 a hydrolysate thereof and alkenylsuccinic acid, and has a degree of substitution of ester groups from 0.005 to 0.020.

8. The acidic emulsified mayonnaise-like food 25 according to any one of claims 1 to 7, wherein the alkenylsuccinic acid is octenylsuccinic acid.

9. The acidic emulsified mayonnaise-like food according to any one of claims 1 to 8, wherein the thickening polysaccharide is xanthan gum.

5 10. A method of manufacturing an acidic emulsified mayonnaise-like food, comprising a step of emulsifying an aqueous phase portion containing an esterified compound composed of starch or a hydrolysate thereof and alkenylsuccinic acid, and  
10 a thickening polysaccharide, but substantially no protein, with an oily phase portion, wherein said food contains protein less than 0.5% by mass.